

## TO BEGIN WITH

CRISPY KALE CHAT crunchy fried kale with yogurt, tamrind and crispy potatoes	\$9.00
BHUTEKO ALU pan seared peewee potato, garlic, cumin	\$9.00
CAULIFLOWER MANCHURIAN crunchy cauliflower dunked in slightly hot manchurian sauce	\$10.00
CHOWMEIN (CHICKEN/VEGGIE) street noodles	\$13.00
CRISPY PORK BELLY Orange honey glazed stir fried pork	\$ 11.00
SUKUTI SADHEKO crispy goat meat has a sour, spicy, garlicky flavor	\$14.00
CHICKEN SEKUWA tender boneless meat cooked in the warmth of medium heat	\$10.00
GOAT BHUTTAN goat intestines and organs stir fried	\$10.00
PANI PURI ( 8 pieces/ 20 pieces) Crispy puris made from wheat flour filled with spicy, tangy water, mashed potatoes, chickpeas, and chutneys	\$10/20
CHATPATE A spicy, tangy, and crunchy Nepali street snack made with puffed rice, potatoes, chopped vegetables, and flavorful seasonings.	\$10.00

### MOMO (8 pieces)

CHICKEN/VEG/GOAT/BUFFALO/YAK STEAM	\$12/12/12/13/14
FRIED CHILI: +\$2 (fried momo glazed with homemade chili sauce)	
JHOL: +\$2(bowl of thin sauce made of soybean seed, tomato)	



*Himalayan Wild Yak*

Nepalese Cuisine

## ENTREE

YAK KORMA boneless yak on cashew, creamy and buttery curry	\$23.00
GOAT CURRY Bone in goat, typical Nepalese curry	\$22.00
BUTTER CHICKEN Boneless chicken thigh on cashew, cream, butter	\$20.00
CHICKEN CURRY Boneless chicken thigh on onion and tomato based gravy	\$15.00
TANDOORI CHICKEN Marinated chicken breast cubes grilled to perfection in a tandoor + cumin ghee rice	\$19.00
PALAK PANEER Cottage cheese in a cream of spinach	\$18.00
CAULIFLOWER CURRY Cauliflower florets, potato cooked with little onion and tomato	\$16.00
BLACK LENTIL slow-cooked to perfection with aromatic spices, creating a rich, creamy, and flavorful dish.	\$12.00

## KIDS MENU

CHICKEN NOODLES	\$6
CHICKEN NUGGETS & FRIES	\$7
TANDOORI CHICKEN.	\$11
KIDS BUTTER CHICKEN.	\$10

## SIDES

DUCK FRIED RICE	\$11
ROTI	\$3
NAAN (GARLIC/BUTTER)	\$3.5

## COCKTAIL'S



### HOUSE SIGNATURE

<b>HIMALAYAN MANHATTAN</b>	\$14.00
barrel aged bourbon, sweet vermont, bitter	
<b>SMOKEY OLD FASHIONED</b>	\$15.00
barrel aged bourbon maple serve with smoke	

<b>SKYLINE SUNSET</b>	\$11.00
vodka, passionfruit, lemon	
<b>ARLINGTON ELITE</b>	\$11.00
Bacardi, coconut rum, lime, honey, pineapple	
<b>AMILO PIRO</b>	\$11.00
Spicy tequila, lime, grapefruit, triple sec	
<b>KHUKURI</b>	\$11.00
rum, pineapple, hibiscus, lemon	
<b>HIMALAYAN MULE</b>	\$11.00
Vodka, lime, ginger beer	
<b>YAK 75</b>	\$11.00
vodka, lillet blanc, st germain, lime, champagne	
<b>CUCUMBER COOLER</b>	\$11.00
gin, cucumber, ginger, lime	

### NON-ALCOHOLIC

<b>STRAWBERRY LEMONADE</b>	\$6.00
HOUSEMADE	
<b>VIRGINIA VIBE</b>	\$6.00
passionfruit, mint, lemon	
<b>GINGER MULE</b>	\$6.00
Ginger, lime, club soda	
<b>MANGO LASSI</b>	\$5.00

## DESSERT

<b>KURAUNI</b>	\$7.00
reduction of milk for 7 hour, milky pudding	
<b>WARM CHOCLATE CAKE</b>	\$5.00
baked to order, serve with vanilla ice-cream	
<b>MASALA CHIYA</b>	\$4.00
Aromatic spiced tea brewed with milk tea and a blend of warming spices like cardamom, ginger, and cinnamon.	